



SUMMER WEDDING
BLACK MOUNTAIN, SOUTH CAROLINA

8.29.05

COCKTAIL SNACKS

Peach BBQ Short Ribs

Braised in peaches and ginger, grilled over hardwood, peach BBQ basted

Cantaloupe Soup Sips

Local melon, local Riesling

SEA

Shrimp on the Bar B

Ohio farmed shrimp, bar-b-ued over hardwood, rhubarb strawberry chutney, Deer Run Farm micro cress, crispy jasmine rice

Oscar Rangoon

Carolina Blue Crab and Muddy Fork zucchini with cream cheese in a crispy won ton wrapper, sweet chili coulis, grilled lime cheeks

Grilled Scallops

Tender grilled scallops over jicama pepper salad in a spicy curry vinaigrette garnished with crispy leek frizee

Crab Cakes and Pepper Jam

Spicy southern style crab cakes complimented with a zesty pepper jam and a punch of torn of cilantro

SALADS

Acorn Noodle Salad

Grilled Killbuck Valley Mushrooms, Dragons Tongue beans arugula, sesame dressing

Deer Run Delight

Whatever is coming up the quickest at Deer Run, hard-boiled organic eggs, cucumber taglietelle, and ver-jus vinaigrette, hazelnut Dukkah

Crab Salad

Carolina blue crab meat on a bed of green and mahogany lettuces, pickled Killbuck mushrooms, broken lime and mint vinaigrette, fried shallots

MAIN COURSE

Grilled Lamb Loin

Garam masala rubbed boneless lamb loin over sweet pea and mint risotto, early carrots, finished with a black pepper reduction and shaved Parmesan.

Pesto Pasta

Homemade fettuccini tossed with green butter olives, arugula pesto, roasted Killbuck Valley mushrooms and red onion brulee

Cherry Roasted Poussin

Tea Hills organic young chicken roasted over cherry wood coals, crispy jasmine rice cake, rice wine and garlic grilled zucchini, chicken jus with sauté of local bing cherries

Tuscarawas County Trout

Pan roasted, summer vegetable potsticker, micro-cress salad, shallots and red onion, grilled chippolini, tumeric water, and chili and chive oils

DESSERT

Rhubarb Crepes

Stewed rhubarb filling, rice flour crepes, imperials of orange, fresh mint

Forbidden Rice Pudding

Black rice in coconut milk and palm sugar, fresh peaches, Vietnamese cinnamon, Amish whipped cream

Grilled Pineapple Paradise

Pineapple crusted in grains of paradise, sweet yogurt froth, and macadamia brittle

This menu was created for a summer wedding by Spice of Life Catering Co., using many local and seasonal ingredients from both the Cuyahoga Valley and the South Carolina low country regions.

Spice of Life

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EARTH TO TABLE